



Farmer’s Market

- New England Clam Chowder** *garlic parmesan croutons & crispy bacon* 13.95
- Roasted Eggplant, Red Pepper & Tomato Soup** [V] *sourdough fig jam grilled cheese bite* 10.95
- Artisan Cheeseboard** [V] *local honeycomb, golden raisins, sunflower seed crackers* 20.95
- Spring Hummus Board** [V] *heirloom carrot and dill, zaatar, warm pita pillow, feta cheese, garden vegetables* 19.95
- Harvest Salad** [GF/V] *young lettuces, port poached pears, candied walnuts, smoked moody blue cheese, radish, cucumber, rosé vinaigrette* 15.95
- Organic Kale Salad** [GF/V] *young kale, acorn squash, sun dried tomatoes, pickled cauliflower, feta, radish and carrot, pumpkin seed vinaigrette* 14.95
- Crispy Rhode Island Calamari** *house-made pickled vegetables, pickled jalapeño, arugula, basil aioli* 19.95
- Local Yellowfin Tuna Tartare** *avocado, deviled egg, sliced radish, ciabatta toast* 20.95
- Local Burrata** [V] *figs, aleppo pepper spiced honeynut squash, pomegranate seeds, arugula and basil oil, ciabatta toast* 16.95
- Bang Bang Cauliflower** [GF/V] *sweet & sour glaze, fresno chiles, sesame seeds, scallions* 15.95
- Marinated Beet Salad** [GF/V] *arugula, pistachios, blood oranges, radish, gold & Chioggia beets, truffle oil, goat yogurt, chives* 15.95

Flatbreads from our “Fiero” Oven

- Margherita Flatbread** [V] *house-smoked mozzarella, crushed tomatoes, basil* 17.95
- Local Mushroom Flatbread** [V] *spinach, ricotta cheese, pecorino romano, sous vide egg* 19.95
- Fig Flatbread** *fig jam, Speck, duck fat potatoes, fontina cheese, rosemary* 19.95
- Pepperoni Flatbread** *local artisanal pepperoni, local burrata, pickled jalapeño, arugula, basil* 19.95

Oceans & Fields

- Roasted Butternut Squash Ravioli** [VGN] *Chanterelle mushroom, leeks, swiss chard, walnuts, pomegranate seeds, vegan tree nut butter, basil* 29.95
- Chicken Katsu Salad** *mango, tomatoes, red peppers, carrots, savoy cabbage, arugula, Asian cilantro dressing, peanuts, jalapeno* 24.95
- Spinach Mushroom & 3 Cheese Quiche** [V] *leeks, salsa verde, arugula salad* 19.95
- Jerk Shrimp Tacos (3 pcs)** [GF] *red cabbage, pickled red onion, avocado purée, chili salsa, cilantro* 17.95
- Hand Pressed Beef Burger (add bacon+2)** *midwest 100% ground chuck, aged cheddar, tomato, house-made b&b pickles, aioli, lettuce* 21.95
- Grain Bowl** [V] *sauteed kale, roasted cauliflower, cranberries, cashews, crispy fried Brussels sprout leaves* 28.95
- Grilled Chicken Pita Pillow** *hummus, avocado, tomato, cucumber, onion, arugula, lemon-oregano dressing, sweet potato chips* 19.95
- Spaghetti Squash & Chicken Ricotta Meatballs** [GF] *charred tomato sauce, swiss chard, hon shimeji mushrooms, basil, parmesan* 28.95
- Crispy Chicken Sandwich** *house-made b&b pickles, red cabbage jalapeno slaw, honey mustard, fries* 20.95
- Sourdough Grilled Cheese** [V] *fig jam, fontina and Comté cheese, red endive & roasted eggplant, red pepper & tomato soup* 16.95
- Spiced Faroe Island Salmon Salad** [GF] *young spinach, quinoa, lentils, cauliflower, pickled red onion, raisins, saffron emulsion* 25.95
- Steak & Eggs** *flat iron steak, organic eggs, acorn squash hash, crispy fingerling potatoes, salsa verde* 29.95
- Stir Fried Beef Filet Tips & Soba Noodles** *roasted broccoli, Jimmy Nardello peppers, green onions, ginger, heirloom garlic, cilantro* 28.95

Sides to Share

Roasted Root Vegetables <i>carrot caramel</i> 10.95	Broccolini Caesar <i>fresh lemon, parmesan crumbs, garlic chips</i> 9.95	Hand-Cut Fries [VGN] <i>sea salt</i> 9.95
Roasted Local Mushrooms [GF/VGN] <i>black truffle oil</i> 13.95	Roasted Brussels Sprouts, Grapes & Shallots [VGN] <i>caraway-mustard vinaigrette</i> 10.95	Hand Cut Truffle Fries [V] <i>sea salt</i> 11.95
Acorn Squash Hash [GF/VGN] 9.95	Roasted Fingerling Potatoes [VGN] <i>rosemary oil</i> 10.95	Avocado [GF/V/VGN] <i>sea salt & olive oil</i> 3.95

Add-Ons

Flat Iron Steak 15.95	Faroe Island Salmon 12.95	Jerk Shrimp 10.95	Grilled Chicken 12.95	Grilled Yellowfin Tuna 13.95
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[GF] = GLUTEN FREE [V] = VEGETARIAN [VGN] = VEGAN

Our menus are inspired by farmers, fishermen and artisan food producers.

We source seasonal, sustainable, antibiotic free ingredients while working closely with local farms and purveyors.

Our menu may contain common allergens. Please inform our staff of any allergies or dietary restrictions before ordering, as cross-contamination may occur in our kitchen. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.